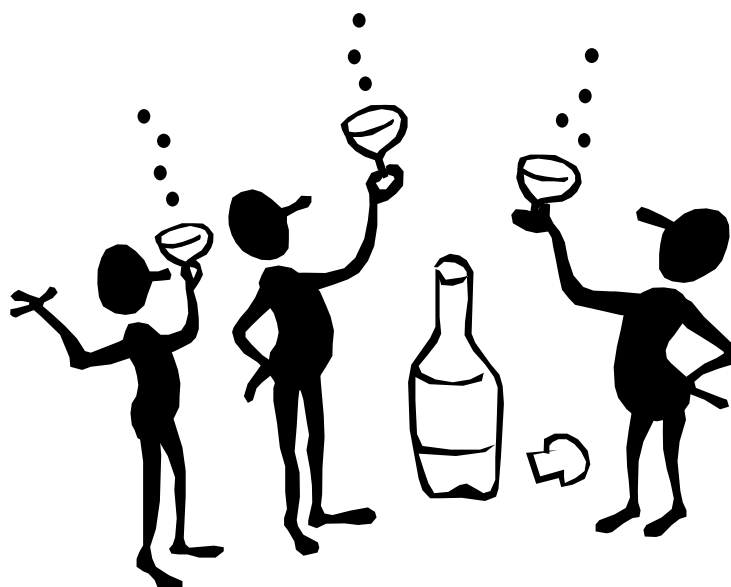


# Hosting a Party

## Nonalcoholic Recipes for a Really Fun Party

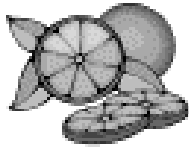


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These unique drinks can add more "flavor" to your party by giving your guests healthy, tasty alternatives to alcoholic beverages. Remember to serve non-alcoholic drinks in the same pretty glasses you use for alcoholic beverages. Enjoy!



### **Lemon-Strawberry Punch**

- 1 can (6 oz.) frozen orange juice concentrate, thawed
- 1 pkg. frozen sliced strawberries
- 1 can (6 oz.) frozen lemonade concentrate
- 1 quart carbonated water
- 1 quart ginger ale
- Slice bananas, oranges or lemons for garnish

Combine frozen lemonade, the strawberries (half-thawed with juice), and the orange juice. Place in a punchbowl with ice. Just before serving, add carbonated water and ginger ale. Garnish with thin slices of banana, orange or lemon. Serves 20.

### **Frosty Mocha**

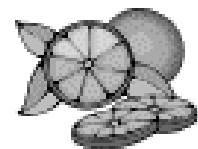
- 1/2 gal. chocolate ice cream, softened
- 8 cups coffee, chilled
- 1 pint half-and-half
- 1 tsp. almond extract
- 1/8 tsp. salt
- 1 square semi-sweet chocolate, grated
- 1/4 tsp. ground cinnamon

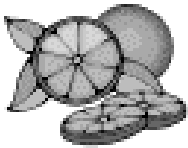
With mixer at low speed, beat ice cream and 3 cups coffee until smooth. Place in chilled 5-6 qt. punch bowl, stir ice cream mixture, half-and-half, almond extract, salt, and 5 cups of coffee until blended. Sprinkle with grated chocolate and cinnamon. Makes 16 8 oz. servings.

### **Holiday Delight**

Blend the following ingredients in a mixer:

- 1/2 cup orange juice
- 1/4 cup frozen strawberries
- 1/4 cup cranapple juice
- 1/4 cup half-and-half
- 1/2 banana
- Pour into a tall glass.





### **Viennese Coffee**

Combine:

- $\frac{1}{4}$  cup whipped cream
  - 1 Tbsp. powdered sugar
  - $\frac{1}{2}$  tsp. vanilla extract
- Beat until stiff.

Pour 3 cups of very strong coffee (decaffeinated is fine) into four cups. Float whipped cream mixture on top. Garnish with 1/2 tsp. grated orange peel. Use cinnamon sticks in each cup as stirrers.

### **Mai-Tai**

- $\frac{1}{2}$  cup pineapple juice
- $\frac{1}{4}$  cup orange juice
- $\frac{1}{4}$  cup club soda
- 1 Tbsp. cream of coconut
- 1 Tbsp. grenadine syrup

In shaker or tall glass, combine ingredients. Shake or stir to blend. Add crushed ice.

### **South Sea Cooler**

- 3 oz. orange juice
- 1/2 oz. undiluted grapefruit juice concentrate
- 1 oz. coconut cream
- 1 oz. light cream

Shake with large scoop of shaved ice. Serve in tall glasses.

### **Southern Style Eggnog**

- 4 eggs, separated
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  tsp. salt
- 3 cups milk
- 1 cup whipping cream
- 2 tsp. vanilla extract
- Nutmeg
- Whipped cream to garnish



While beating the egg yolks, gradually add  $\frac{1}{4}$  cup sugar and salt. Stir in milk and cream gradually. Cool mixture over hot water or over low heat, stirring constantly, until it thickens and coats a metal spoon. Cool. Add vanilla extract and chill thoroughly. Beat egg whites until soft peaks form; gradually add remaining  $\frac{1}{4}$  cup sugar. Beat the refrigerated mixture until smooth and frothy. Fold in beaten egg whites. Sprinkle with nutmeg and garnish with whipped cream.

### **No-Tequila Margarita**

12 oz. can thawed lemonade concentrate

12 oz. can thawed limeade concentrate

1 cup powdered sugar

4 egg whites

6 cups crushed ice

1 qt. club soda

Coarse salt (optional)

In 4-quart non-metal container, thoroughly mix together the first 5 ingredients. Cover and freeze, stirring occasionally. Remove container from freezer 30 minutes before serving. Spoon 2 cups of the slush mixture into blender; add 1 cup of club soda. Blend until frothy. To serve, rub rim of glass with lime slice, and, if desired, dip rim in coarse salt; fill glass. Garnish with lime slices. Makes 24 servings.

